



WINE DATA

Producer
Luca Bosio

Region
Piedmont

Country
Italy

Wine Composition
100% Moscato
Bianco

Alcohol
5.5%

Total Acidity
5.4 G/L

Residual Sugar
130 G/L

pH
3.14

DESCRIPTION

This straw-yellow Moscato comes from a grape variety that has probably the highest level of complex aromas of any Piedmont grape. This vintage has an intense floral aroma, followed by ripe fruits, including green apple, pear and pineapple. And those aromas carry through to the palate. There are also slight hints of acacia and honey. It is fresh-tasting, refreshing and nicely sweet.

WINEMAKER NOTES

The sunny hills, dry soils and cool climate of the Asti region helps shape Italy's finest effervescent Moscato. The Moscato grapes for this wine come from vineyards located in Santo Stefano Belbo villages, at 200 to 300 ft. above sea level. The average age of the vines is 30 years, and they are grown on a Southeast and Southwest facing. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled autoclaves until the wine is at 5% alcohol. Then, it is hermetically sealed, allowing pris de mousse to take place over two months in its own yeast.

SERVING HINTS

This wine is a great accompaniment to fruits, aged cheeses or hazelnut cake. It is also great as an aperitif.